



WE DESIGN
YOUR CHOCOLATE

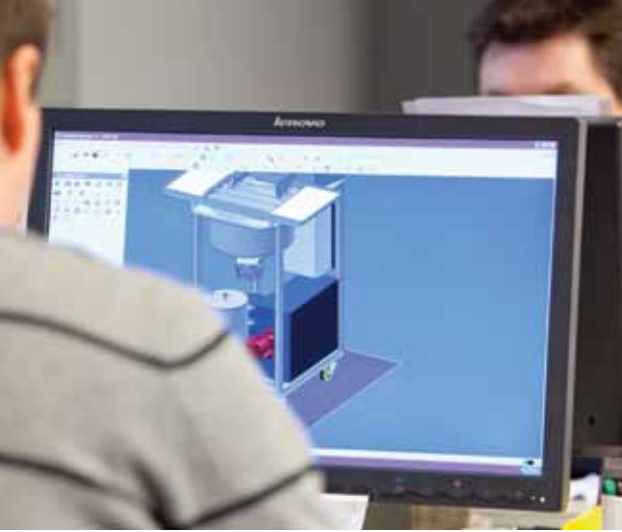
Chocolate World®



EQUIPMENT EDITION 4



Chocolate World®



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Automatic tempering machines for chocolate Automatische tempereermachines voor chocolade Tempéreuses automatiques pour chocolat

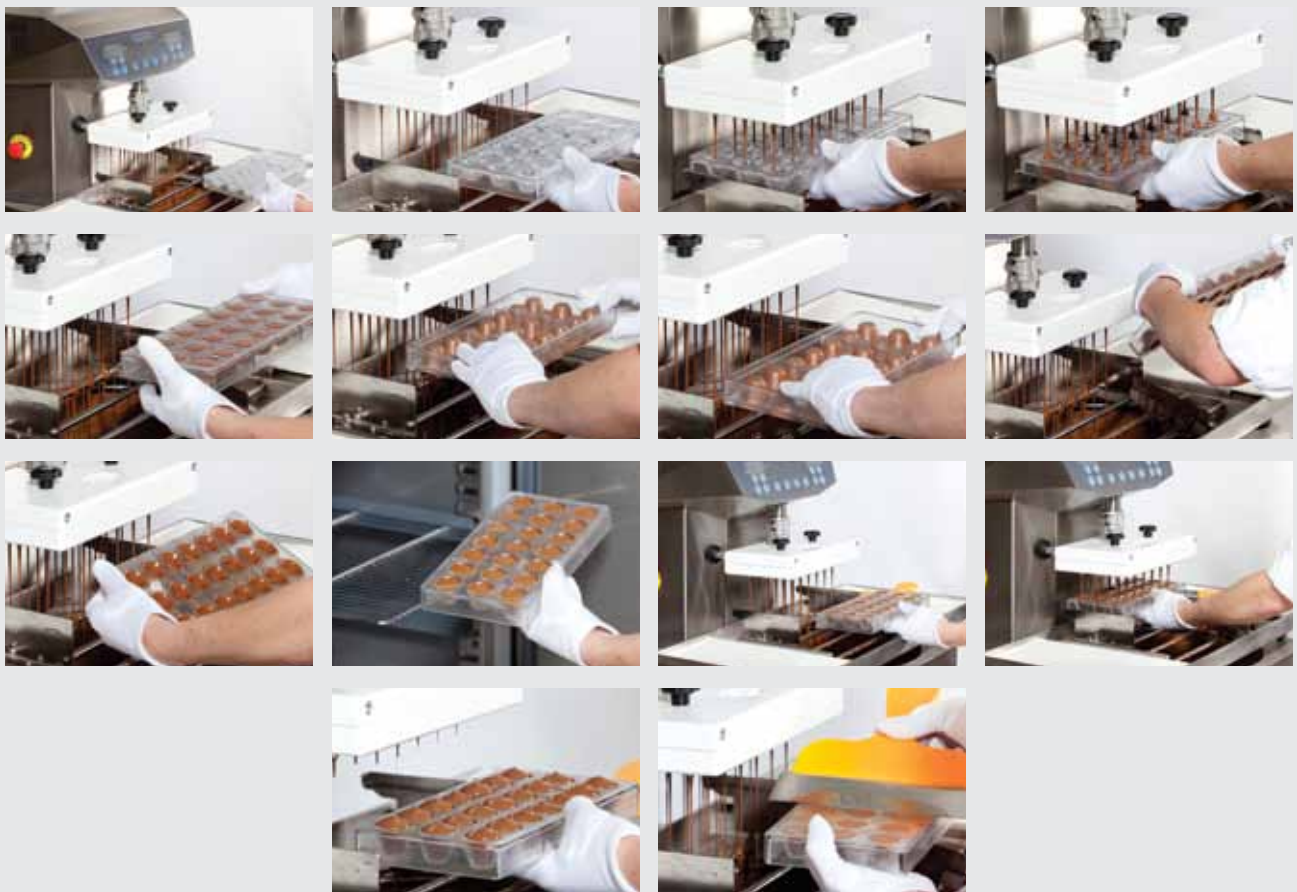
Since 25 years Chocolate World has been producing polycarbonate moulds. Next to what often is called our 'core business', Chocolate World has always been a full supplier for the artisan chocolate industry. As such, we never stopped looking for complete solutions for your production. Throughout the years, we have gained lots of experience, and we have managed to develop our range of products.

You might know that Chocolate World has been cooperating many years with a constructor of tempering machines. Although we are very loyal to our partner companies, we recently made a change. Mainly because companies evolve, we faced the fact that the mission of both companies didn't match any longer. But we guarantee the fact that our technical team will keep on servicing the machines delivered in the past with the same professional care.

Today we are proud to announce you we have started a top partnership with Hacos - Van Meulenbeke, since many years manufacturer of machinery for chocolate industry. Together we have created the most user friendly and technically sophisticated automatic tempering machine on the market.

The fact that the machines are 100% made in Belgium makes us very confident for the future.

Thanks to the perfect mix of technical and practice knowledge, Chocolate World is convinced to prove her ambition for many more years to come. For this reason we are confident to keep on accomplishing our original mission: offering high quality and productive solutions to the artisan chocolate maker.

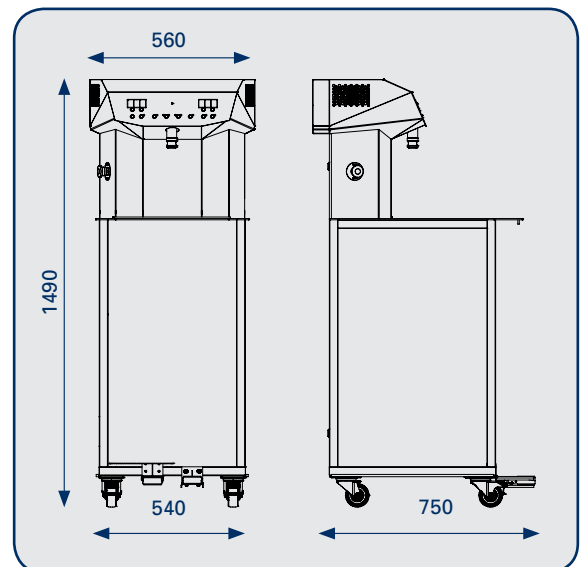


M1300

Automatic tempering machine for chocolate 24 kg
 Automatische tempereermachine voor chocolade 24 kg
 Tempéreuse automatique pour chocolat 24 kg



- tank capacity: 24 kg chocolate
- hourly production: 90 kg
- standard dosage function
- power required Kw 1,4 threephase
- microprocessor technology featuring digital temperature display
- flow interrupter pedal
- heated vibrating table

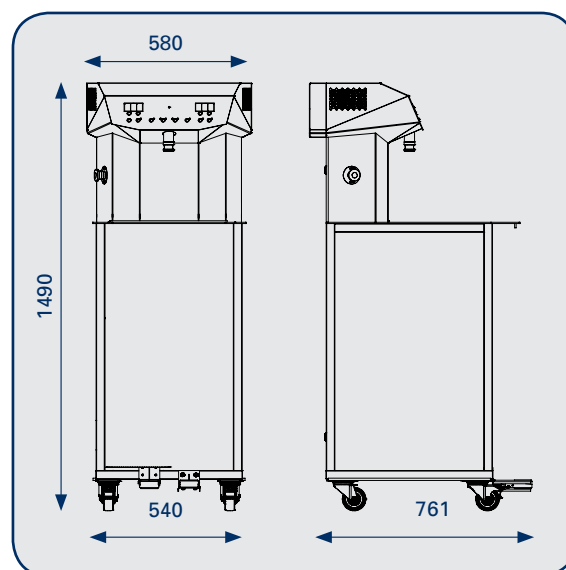


M1500

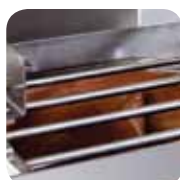
Automatic tempering machine for chocolate 40 kg
Automatische tempereermachine voor chocolade 40 kg
Tempéreuse automatique pour chocolat 40 kg



- tank capacity: 40 kg chocolate
- hourly production: 150 kg
- standard dosage function
- power required Kw 2,5 threephase
- microprocessor technology featuring digital temperature display
- flow interrupter pedal
- heated vibrating table



Options - Opties - Options

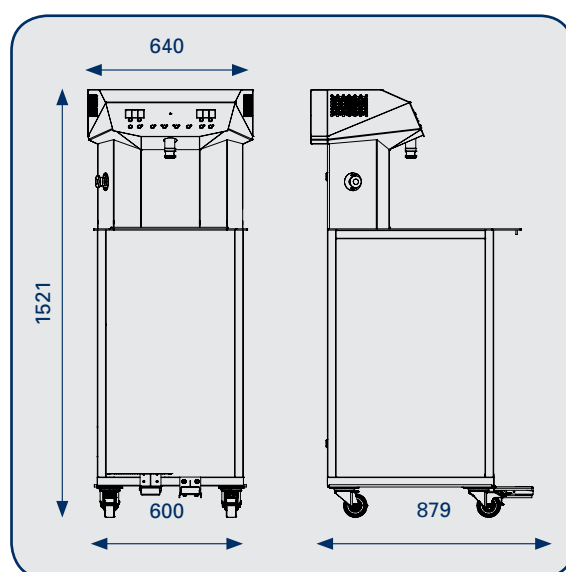


M1400

Automatic tempering machine for chocolate 60 kg
Automatische tempereermachine voor chocolade 60 kg
Tempéreuse automatique pour chocolat 60 kg



- tank capacity: 60 kg chocolate
- hourly production: 200 kg
- standard dosage function
- power required Kw 3,5 threephase
- microprocessor technology featuring digital temperature display
- flow interrupter pedal
- heated vibrating table



Dosing Head - Spuitskop - Tête de Dosage

M1300E

- Standard execution with two depositing plates (3x7 en 3x8), mould guiding system, heated scraper and dosing unit

Enrober belt - Overtrekband - Enrobeuse

M300A for versions 24 kg and 40 kg: enrober belt - overtrekband - enrobeuse

M1400A for version 60 kg: enrober belt - overtrekband - enrobeuse

Enrobing line with double chocolate curtain, vibrating station, adjustable blowing unit, detailer and transportbelt with paper roll (width of 200/300 mm)



Bottom enrobing

M1300AB This option allows you to enrobe the bottom of your chocolates

Partial enrobing

M1300AP This option allows you to enrobe a part of your chocolates

Additional information on request

Truffle mill - Truffelmolen - Rotonde à Truffles

- 2.7 T per minute
- Ø 800 mm

M1300C for version 24 kg

M1400C for version 60 kg

Truffle grill - Truffelgrille - Grille à Truffles



- Special grill for truffles with connecting unit for truffle mill

M1400B 60 kg



Additional information on request

Cooling Tunnel - Koeltunnel - Tunnel de refroidissement

The cooling tunnel can be considered as one the most important options in combination with our tempering machines.

The tunnels are made completely of stainless steel and it's an exclusive custom made product.

Digital programming of the temperature in the tunnel and of the speed of the band.

You can easily change the colour by placing another tempering machine with another kind of chocolate under the enrobing unit.

The enrobing line can easily be removed and replaced by another line for another colour of chocolate.

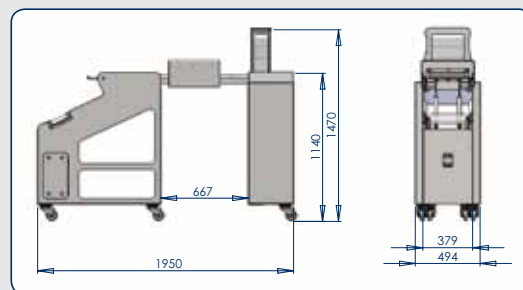
Additional information on request

Mini moulding line for shell moulding and solid moulding

M1800

The mini moulding line has been specially designed to automate the manipulation of moulds.

The line is working in combination with the Chocolate World automatic tempering machine, models CW40 and CW60.



The CW semi-industrial moulding line allows first of all to use different mould shapes during the same production process. The line takes one mould after another independent from the shape of the chocolate. The chocolate from the tempering machine is poured directly into the moulds without using any specific dosing head. Then a strong double scraping system is cleaning the moulds from the excess chocolate. Now the mould is full of chocolate. A manual adjustable vibrating system removes the air bubbles from the chocolate. In order to obtain shells the moulds are then turned and the excess of chocolate is recuperated and pumped back to the bowl of the tempering machine. The mould can be taken off the line by manually scraping at three sides.

Production process:

- The moulds (even different shapes) are placed on the loader.
- An automatic chain brings the moulds under the tempering machine where they are filled with chocolate
- The moulds are scraped with a double scraper and then vibrated
- Afterwards the moulds are turned for shell moulding

Technical features:

Speed: moulding of 4 moulds per minute

Suitable for moulds with dimensions 275 x 135 mm and 275 x 175 mm (height from 24 mm till 30 mm)

Power and consumption: 230 V16 A 3680 Watt

Weight: approx 200 kg

Dimensions: 1950 x 494 x 1470 mm

The moulding line has 3 independent and adjustable heating systems :

1. Heating of the scraping system
2. Heating of the platform after the moulds are turned
3. Heating of the tube, which pumps back the excess of chocolate to the bowl of the tempering machine

OPTIONS

M1801

The stainless steel table option allows the user to produce with the same machine not only shells but also plain products such as chocolate tablets. The option consists in a table connected to the moulding line immediately after the vibrating process.

M1802

Loader for moulds 175 x 275 mm (height from 24 mm till 30 mm)



Melting Kettles - Smeltbakken - Cuves Chauffantes



M1030

The bain-marie cooker consists of a hollow stainless steel shell in which water is heated. It enables you to heat at lukewarm temperatures for melting chocolate or keeping sauces warm. It has a handle, which makes it easy to use.

Ø 160 x 125 mm
1,5 Liters
Weight machine: 0,97 kg

Melting Kettles - Smeltbakken - Cuves Chauffantes

- Structure, insert and lid in st. steel
- Temperature control in degrees (°C)
- Dry heating



Insert

M1001

370 x 330 x 290 mm
13 Liter / 500W
110/220V

Insert and lid included

M1012

Insert 13 Liter

M1017

Lid 13 Liter



Lid

Insert

M1002

370 x 330 x 290 mm
2 x 5,7 Liter / 500W
110/220V

Insert and lid included

M1010

Insert 5,7 Liter

M1015

Lid 5,7 Liter



Insert

M1003

540 x 330 x 290 mm
21 Liter / 500W
110/220V

Insert and lid included

M1013

Insert 21 Liter

M1018

Lid 21 Liter

Remark: Models might slightly change



M1004
540 x 330 x 290 mm
2 x 9.5 Liter / 500W
110/220V
Insert and lid included

M1011
Insert 9,5 Liter

M1016
Lid 9,5 Liter



M1005
540 x 330 x 290 mm
3 x 5.7 Liter / 500W
110/220V
Insert and lid included

M1010
Insert 5,7 Liter

M1015
Lid 5,7 Liter

Melting Kettles - Smeltbakken - Cuves Chauffantes

- Structure and lid in plastic. Insert in st. steel
- Temperature control in degrees (°C)
- Dry heating



M1006
3 kg
Ø 310 x 180 mm
110/220V
70W
Machine weight: 1,7 kg
Insert and lid included



M1006/I
Insert 3 kg
Ø 240 x 108 mm
Insert weight: 0,200 kg



M1007
6 kg
420 x 320 x 180 mm
110/220V
140W
Machine weight: 3 kg
Insert and lid included



M1007/I
Insert 6 kg
325 x 265 x 100 mm
Insert weight: 0,780 kg



M1008
12 kg
620 x 390 x 180 mm
110/220V
140W
Machine weight: 4,7 kg
Insert and lid included



M1008/I
Insert 12 kg
530 x 325 x 100 mm
Insert weight: 1 kg



M1009
24 kg
640 x 400 x 210 mm
110/220V
280W
Machine weight: 5,8 kg
Insert and lid included



M1009/I
Insert 24 kg
530 x 325 x 150 mm
Insert weight: 1,5 kg

Melting Kettles Autotherm - Smeltbakken Autotherm - Cuves Chauffantes Autotherm

Thermostat-controlled air-heated melter, made in polished aluminium and stainless steel - with replaceable inner bowl. The working temperature can be set up to 50° C, that making them well suited for all types of chocolate.



M1031
Ø 230 x 180 mm
2,5 kg
220V

Insert and lid included

M1046
Ø 230 x 180 mm
2,5 kg
110V

M1033
Insert 2,5 kg

M1035
Lid 2,5 kg



M1032
Ø 340 x 200 mm
7,5 kg
220V

Insert and lid included

M1047
Ø 340 x 200 mm
7,5 kg
110V

M1034
Insert 7,5 kg

M1036
Lid 7,5 kg

Hot Air Heated Cupboard - Kast met warmeluchtcirculatie Armoire à air chaud pulsé

Temperature: 0-65°C



M1042
1000 x 750 x 900 mm
100 kg / 500W
220V
Inserts & frame with wheels not included

Can be used with inserts (see pg.10-11)

M1010 M1012
M1011 M1013

M1044
Frame with wheels for 100 kg



M1041
1410 x 750 x 900 mm
200 kg / 2x500W
220V
Inserts & frame with wheels not included

Can be used with insert M1013 (see pg.10)
Insert 21 Liter

M1043
Frame with wheels for 200 kg



Moulding machine - Mouleermachine - Mouleuse



M1276 WHEELIE14

Table model in stainless steel
Wheel in stainless steel
With digital thermostat

510 x 560 x 510 mm
14 kg
230V monofase - 50/60 Hz
500W
Weight machine: 45 kg



M1278 WHEELIE30

Agitator
Stainless steel
Vibrating table
Digital thermostat
Drain tap

30 kg
1320 x 800 x 1420 mm
Multi phase motors
380V (230V on demand)
Weight machine: 185 kg

Vibrating table Triltafel Table vibrante



M1215

450 x 300 x 360mm

Table Top Temperer - Tafeltempereermachine - Tempéreuse de Table



M1019

Injection moulded polyethylene scraper (dishwasher safe).
Stainless steel bowl: 3 liter
Bowls lift out; additional bowls for other coatings drop in.
Scraper snaps in and out of bowl (additional scrapers available).
Uses 2-100 watt lamps as heat source.
Cooling fan is rated for continuous use.
Clear Lexan night/dust cover.
Front recessed control panel with:
• DIGITAL TEMPERATURE READOUT
• Thermostat controlled heating & cooling
• Bowl motor control on/off switch on front panel.
Ø 431 x 305 mm

Spare Parts:

M1019A Bowl

M1019B Scraper

Other spare parts on request

Cooled Working Table - Koelwerktafel - Table de Travail Refroidi Humidity control - Vochtigheidscontrole - Contrôle d'humidité



M1297
2 doors
1700 x 800 x 900 mm

M1298
3 doors
2240 x 800 x 900 mm

M1299
4 doors
2780 x 800 x 900 mm



- Exterior construction in stainless steel 18/8, except plastified back
- Interior construction in stainless steel, except ceiling in plastified sheet
- Stainless steel working top. Optional in granite (local)
- Grills included (6 pcs/door)
- 60 mm. polyurethane insulation injected at 45 kg/m3
- Automatic lock doors and adjustable pressure on the frame
- Electronic equipment
- Fan-ventilated evaporator
- Defrost water automatic evaporation
- 150 mm. height adjustable feet
- Non refrigerated multipurpose drawer
- 220V 50Hz (other tensions in option)
- Single Phase

Panning Machine - Drageerketel - Turbine à praline



M1293

Machine to produce coated sweets: almond burned sugar, peanuts, nuts, hazelnuts and dried fruit coated with chocolate or Gianduia and other confectionery specialties.

- Electric running 220 V 50/60 Hz
- Power rating 170 W
- Zinc-plated iron frame
- Copper container
- Container heating by nr 1 liquid gas burner
- Electronic burner ignition

Production capacity:
from 2 to 8 kg
Manual overturning of machine for
the outcoming of the product
W 550 x D 670 x H 740 mm
32 kg



M1294

Machine to produce coated sweets: almond burned sugar, peanuts, nuts, hazelnuts and dried fruit coated with chocolate or Gianduia and other confectionery specialties.

Production capacity 15 to 20 kg
M1294 features the 2 gas burners, the speed variator and the forced air cooling .
(The 2 gas burners allow to the sugar to melt more quickly increasing the volume of coated products per hour, the speed variator diversifies the coated sweets , the forced air cooling speed up the cooling production process).

- Electric running 220/380 V 50/60 Hz
- Power rating 0.37 KW
- Zinc-plated iron frame
- Container heating by nr 2 liquid gas burners
- Speed variator and forced air cooling.
- With air filler of 700 mm
- W 500 x D 900 x h 1200 mm
- 60 kg



Easyfill Filling Machine - Easyfill Doseermachine Easyfill Machine à Doser



M1600

Filling machine designed to deposit fillings (hazelnut, ganache, chocolate, liqueurs, etc.) in chocolate moulds.

Doses row by row

Standard execution with 8 movable depositing nozzles of 40mm

Nozzles can be taken out to work with other layouts of moulds (f.i. 7 or 6 cavities)

Machine completely constructed in stainless steel

Dosing head is electrically heated

Funnel of 5 litre volume

400 x 520 x 350 mm

230 V

10 Watt

Pre-heating: 30 minutes

M1600T

Complete Easyfill for truffle.

Same article as M1600 but with standard nozzle length 60 mm.

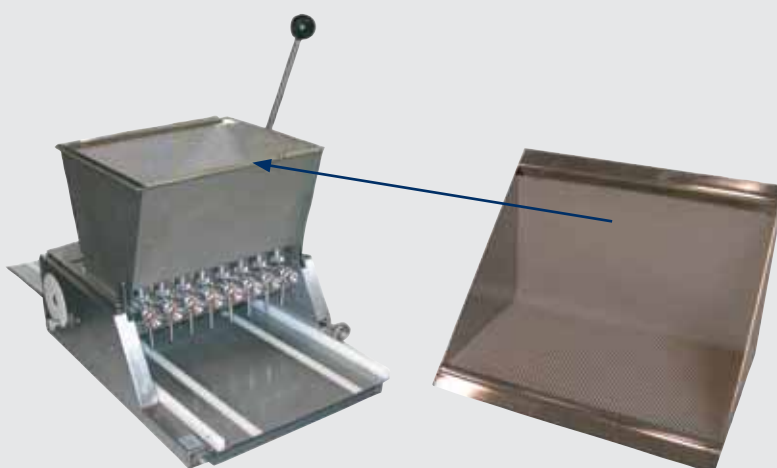


Opties - Options - Options

M1600G

Truffle option

The kit is composed by a special pallet, 7 x nozzles 60 mm length and a central positioning system.



M1600Z

Sieve for Easyfill

Construction in stainless steel to sieve your fillings before dosing

Fits perfectly in the funnel of the machine

290 x 280 x 95 mm

Weight sieve: 1,08 kg

Spinning Machine - Zwiermolen - Appareil Centrifuge

To provide moulds with a similar face and an equal layer thickness.



- 3 Magnetic blocks Ø 80 mm per arm.
- Capacity: 1 mould/arm, each having one or more cavities or 3 small single moulds
- Combined rotation and vibration actions ensure optimum chocolate distribution within the moulds.
- Epoxy lacquered construction.
- Single phase 220/240 V 50Hz or 110/120V 60Hz.

M1273 Single head version

- 4 rotating arms 3 magnetic blocks.
- 610 x 800 x 1350 mm
- Weight machine: 87 kg

M1274 Double head version

- 2 sets of 4 rotating arms
- 1500 x 800 x 1350 mm
- Weight machine: 162 kg

Opties - Options - Options

- Adjustable speed regulator (highly recommended).
- Fan for accelerated cooling.
- More powerful magnets capable of holding bigger or heavy moulds (Ø 100 mm)



SP0011
Ø 28mm
4x8 pc
mould for inserts
double mould

Spinning Moulds

Polycarbonate made



SP0001
140 x 84 mm
1/2

SP0002
200 x 120 mm
1/1



SP0003
120 x 80 mm
1/4



SP0004
120 x 45 mm
1/4

SP0005
180 x 70 mm
1/2

SP0006
210 x 80 mm
1/1



SP0007
150 x 80 mm
1/4



SP0008
110 x 85 mm
1/4



SP0009
80 x 135 mm
1/4



SP0010
130 x 100 mm
1/4

More models available: Ask for our Spinning moulds catalogue

Truffle mould - Truffel vorm - Moule à truffes



CW5018

25 x 25 x 25mm

3x7 pc / 12,5 gr (full chocolate)

275 x 135 x 44 mm (double)

recto-verso

3x7 pc



Trufflefork - Truffelvork - Fourchette à truffes



M1100

Large truffle fork for dipping all kind of sweets through chocolate.

Because of its large surface, you are able to dip more at once trough the chocolate.

The fork also has a small lever on the back in order to push out the dipped chocolates.

HALF SPHERES

up to 80 mm: see our general mould catalogue page 96



T00101 Ø 100 x H50 mm
270 ml

T0011 Ø 120 x 60 mm
460 ml

T0012 Ø 140 x H70 mm
720 ml

T0013 Ø 160 x H80 mm
1080 ml

T0014 Ø 180 x H90 mm
1500 ml

T0015 Ø 200 x H100 mm
2000 ml

T0016 Ø 220 x H112 mm
2700 ml

T0017 Ø 250 x H128 mm
4000 ml

Hot Air Blower Heteluchtpistool Souffleur Thermique



M1261

230V

Working temperature: 300 – 500 °C

Airflow: 240 – 450 l/min

Rated power input: 1.600 W

Weight machine: 0,73 kg

Electric Kettle - Electriscche Kookpot Casserole Electrique



M1039

5 Liter / 1500w

220V

Ø 240 x 170 mm

M1040

9 Liter / 2000W

220V

Chocolate Slicer - Chocolade Schaafmachine - Ràpe à Chocolat

To flake chocolate blocks into snippers and flakes



M1045

Ø 350 x 350 mm
Chocolate slicer
for 2,5 kg chocolate blocks
220 V

M1049

Chocolate slicer
for 5 kg chocolate blocks
220 V



M1282

Production level:
10 to 20 minutes for 10 kg of chocolate,
depending on thickness of the flakes.

3 phase 380/420V 50/60Hz or 220/240V 50/60Hz

Height 1010 mm, Length 1170 mm, Width 480 mm

Machine weight: 78 kg.

Weight per 3 knives: 1 kg

Spraying gun - Spuitpistool - Pistolet



M1266

Air Pressure
Air Consumption
Compressor required
Air Inlet
Fluid Inlet
Capacity of cup
Tip of Nozzle
180 x 120 x 290 mm

45-70 PSI
8.0. C.F.M. - 12 C.F.M.
1 1/2 Hp
1/4" PS (M)
3/8" PS (M)
1 Litre
Ø 1,7 mm

**Cacao butter colours
see page 28**

Compressor not included

Chocolate Spraying Cabinet - Chocolade Spuitcabine Cabine à pistolet pour chocolat



M1295

Manufactured completely in stainless steel, this spraying cabinet is equipped with a strong ventilation and a self cleaning filter.

In the back of the cabinet there is a removable easy-clean spraying panel and collection tray. This cabinet can be closed with two turning doors. A retractable panel at the bottom of the cabinet can be used as an extra tray or screen against staining.

Not included: spraying gun and compressor

955 x 655 x 1045 mm
Interior: 870 x 530/310 x 620 mm
stainless steel 304
400V / 50Hz 0.55 KW
3 phases

M1296

With this spraying cabinet you can also order this cabinet frame, completely manufactured in stainless steel according to the standards of professional kitchens.

The frame is mounted on pvc feet.

955 x 610 x 900 mm
6 x 2 corner gliders for trays 415 x 600 mm
stainless steel 304

Mixer - Mélangeur - Mixer



M1253
Kitchenaid
Capacity: 5 kg
260 x 315 x 405mm
Single phase
220-240 V
Max W 325
Hz 50-60




M1254
Planetary-mixer
20 Liter
stainless steel bowl
whip
flat beater
hook
motor (HP): 1/2
480 x 410 x 760 mm
Speed (RPM): 1) 110
2) 207
3) 371
Weight machine: 98 kg

Balance - Weegschaal - Balance



M1130A
0,05 gr - 250 gr
(pro 0,05 gr)

M1130B
0,1 gr - 500 gr
(pro 0,1 gr)



Electronic scale
stainless steel platform 230x190 mm
operates on batteries for use anywhere
with zero key and tara key (pro 1 gr)

NIW5	5 kg	1400x290x260mm
NIW10	10 kg	1400x290x260mm
NIW30	30kg	1400x290x260mm
NIW/AD	adapter	

Thermometer - Thermomètre - Thermometer



M1170
Baumometer



M1171
Beaker for
baumometer



M1173
Sugar thermometer



M1174
Digital thermometer
(-50°C to +300°C)



M1172
Refractometer
Double scale:
0- 50°
50-80°



M1176
Thermo-Hygrometer



M1189
Food thermometer 2 in 1
Instrument with safe and flexible
probe for measurements in
depth and with an infra-red
probe for quick and contactless
measurements. Particularly
appropriate to quick controle at
reception of goods, charges, etc.



S5201
with heat-resistant (up to 220° C)
power cord, HACCP approved and
calibrated



Hot chocolate dispenser

Toestel voor warme chocolade

Distributeur de chocolat chaud

Elegant counter top dispenser specially meant for the mixing and dispensing of thick chocolate and other hot drinks. The display power of the bowl increases sales and profits.

The uncomplicated use of the dispenser simplifies your work. Beverage container made of shock-proof, food-grade polycarbonate with 5-litres capacity completely removable even when full of product.

Completely removable faucet for a perfect cleaning. Adjustable setting of temperature.



M1088-W 5 Liter white
M1088-S 5 Liter silver
M1088-G 5 Liter gold

M1089-W 3 Liter white
M1089-S 3 Liter silver
M1089-G 3 Liter gold

Transparent removable bowls	n1
260 x 320 x 490 mm	
Net weight machine	7 kg
Gross weight machine	8 kg
Adjustable thermostats	n2

Chocolate fountain
Chocolade fontein
Fontaine à chocolat

M1290

7,5 kg chocolate

Ø 540 x 1400 mm

Mono fase

220 V 50 Hz

700W

Weight machine: 35 kg



“The Key to print your Chocolate” an idea of Chocolate World

Chocolate Artist for magnet moulds Chocolate Artist voor magneetvormen Chocolate Artist pour moules magnétiques

For the first time ever by using the software and magnetic moulds you can easily produce personalized printed chocolate. With just a few clicks of the mouse you can place a design perfectly centered to any one of a dozen magnetic moulds. The software is developed to be used with any kind of printer compatible with edible ink. The software is constantly updated with recent new magnet mould shapes and new stencil designs. Printer and edible inks on request.

Software Features

- Runs on Windows 2000, XP, Vista, and Windows 7.
- Supports all TWAIN compliant scanners.
- Import all major image formats such as jpeg, gif, tiff, and png.
- Automatically position designs for correct printing onto transfer sheets.
- Create text and messages with ease, even add circular text to round chocolate.
- Easily fill entire transfer sheets.
- Includes the ability to apply special effects and crop pictures.



ART1001

software + USB security stick

The USB security stick is the key which will allow you to print your own design on the neutral transfer sheet. You need a personal computer and printer working with edible inks.

The USB security stick does not contain any software or data: you can

download the software at www.chocolate-artist.com and this is free of charge. To proceed with the printing on the neutral transfer sheets, your computer will need the USB security stick plugged in (in order to “allow” the printer to use the software).

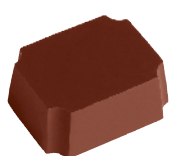
Chocolate World developed this usb security stick to permit everyone to test the software and its wide range of applications free of charge. So only when you are convinced of the potential of the software and you want to start printing, you can purchase the security stick.



ART3001

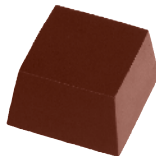
neutral transfer sheets
100 pcs
273 x 132 mm

The neutral transfer sheet is the sheet on which you can print your own designs, pictures or logos. They are made to be used into our magnet moulds. The side to be printed is coated by a thin layer of cacao butter. This allows the logo or picture to be transferred to the chocolate.



1000L01

35x28x14 mm
3x5 pc/13,5gr
275x135x24mm



1000L02

24x24x14mm
4x6 pc/9,5gr
275x135x24mm



1000L03

50x50x10mm
2x5 pc/22gr
275x135x24mm



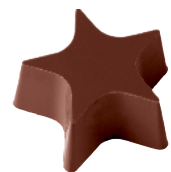
1000L04

32x32x14 mm
3x5pc/13 gr
275x135x24 mm



1000L05

35x24x17mm
3x6 pc/13gr
275x135x24mm



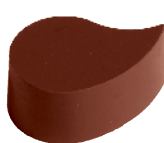
1000L06 (*)

36x36x15mm
3x6 pc / 8,4gr
275x135x24mm



1000L07

32x32x14mm
3x6 pc/10gr
275x135x24mm



1000L08

37x25x16mm
3x6 pc/12gr
275x135x24mm



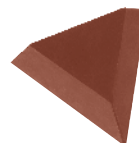
1000L09

48x12x9mm
4x4pc/5,4 gr
275x135x24mm



1000L10

32x24x11 mm
3x6 pc/9,10 gr
275x135x24 mm



1000L11

46x40x15 mm
3x4 pc/13,25 gr
275x135x24 mm



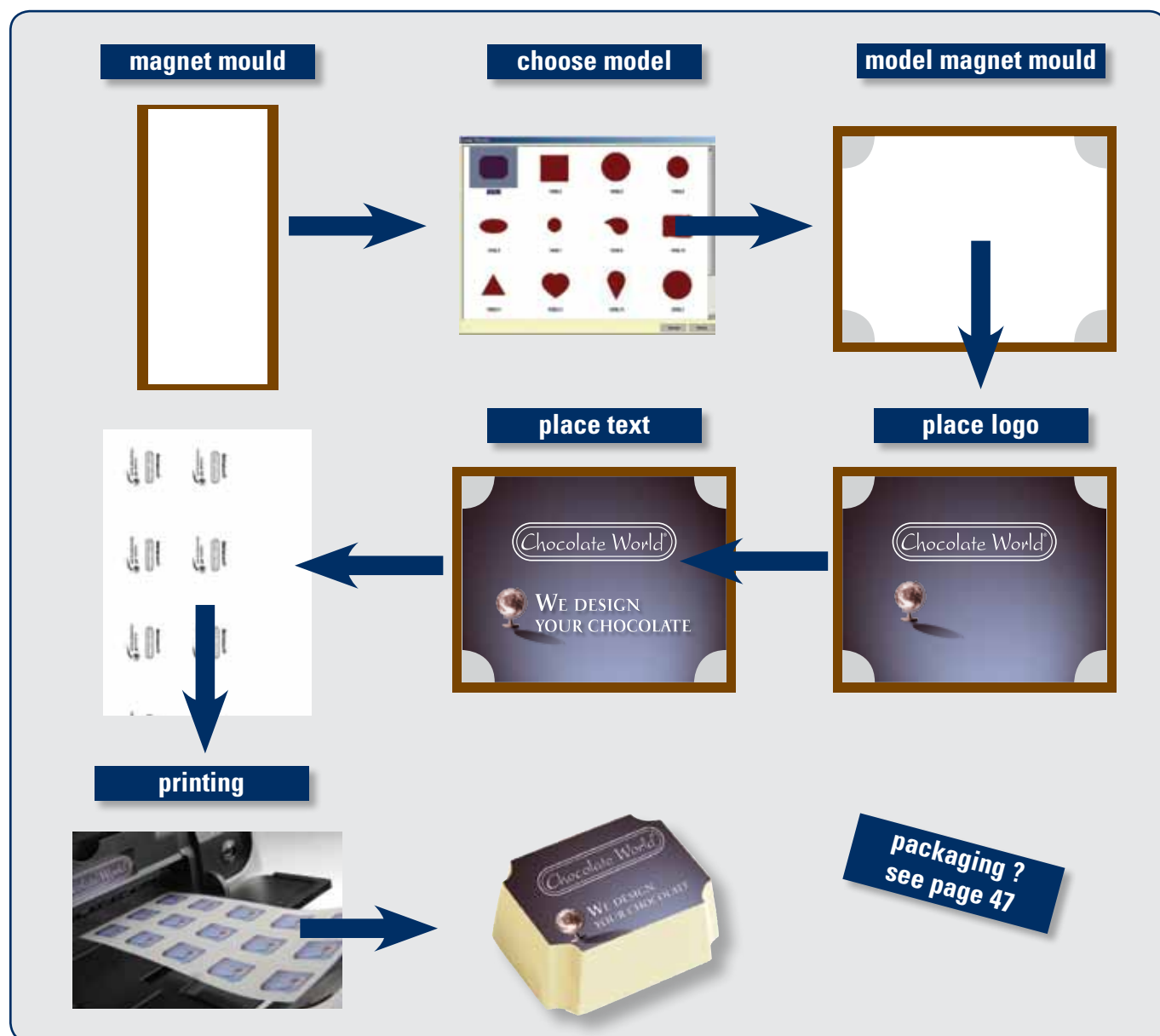
1000L13

30x32x15 mm
3x6 pc/11 gr
275x135x24 mm

(*) Remark: not for sale in the BENELUX and Germany



Pictures • Logo's • Full-colours... all created by yourself!



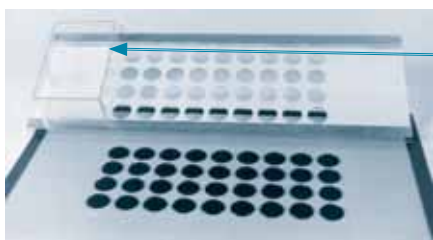
**Do you want to know more? Go to www.chocolate-artist.com
Take a look at the video and download the software free of charge**

Material

Chocolate Artist for stencils A4 Chocolate Artist voor A4 stencils Chocolate Artist pour chablonnes A4

With the latest version 9.0 of Chocolate Artist you can also print on A4!

The software has been updated with the design of the 3 mentioned stencils. Once you browse the desired logo/ picture from your pc and you choose the related stencil, you can print onto A4 neutral transfer sheet (art.3003). The software will centralize the picture according to the layout of the chosen stencil. Once you've printed the sheet, the prints will perfectly match the cavities of the stencil.



Device for stencil

M1151A4

Size 210 x 297 mm

Stencils

Thickness 2 mm

Made of polycarbonate and stainless steel scroll bars

○ **ART401** Ø 40 mm

□ **ART402** Ø 40 mm

□ **ART403** 50 x 20 mm



ART3003

neutral transfer sheets

A4 size (210x297mm)

50 pcs





Standard transfer sheets for magnet moulds

Standard transfer sheets voor magneetvormen

Feuilles standard imprimées pour moules magnétiques



Every article is composed by 60 pcs of the same design
Size: 123x265 mm

- 1 Insert the precut transfer sheet on the bottom st. steel plate with the printed cacao butter side up
- 2 Close the mould: the magnets will keep fixed both sides
- 3 Complete by filling the mold with chocolate as a regular chocolate mould (solid or shell moulding)
- 4 After cooling and demoulding, the design remains on the top of the praline



Full mono colour



L0011



L0012



L0013



L0014



L0015



1 Colour



L3003



L30002



L30003



L14001



L14000



L92000



L17000



L17002



L118001



L118000



L223000



L50000



L3859



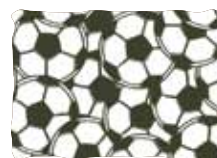
L105000



L809300



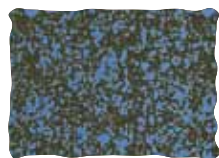
L4065



L154001



L30700M



L292005



L135002



L91003



L91000



L240000

Material

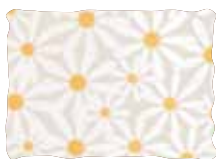
2 Colours



L603323



L606923



L610602



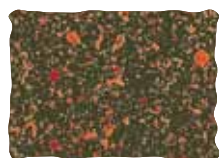
L609224D



L601902



L6128F0



L605336



L601202



L60767F



L61074D



L61091DX



L602302



L6161D4



L6240TD



L6171D3



L62527A3

3 Colours



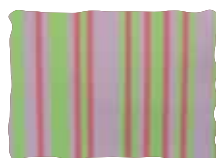
L6160DE2



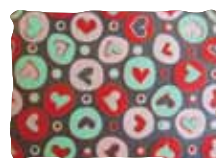
L6236PVAK



L6102D37



L6169DF7



L6184TV3

4 Colours



L6175DAK03



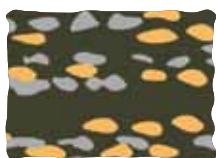
Metallic



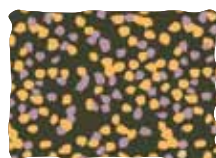
L6074G8



L6088GS6



L6089GS



L6090GV



L6102B2D



L6158S3



L6160GD2



Exclusive transfers sheets for magnet moulds

Exclusieve transfers sheets voor magneetvormen

Feuilles exclusives pour moules magnétiques

This product is highly suggested if you have to produce more than 400 sheets with the same design.

If you wish to use a personalized design for your transfer sheet we can develop it for you. Simply e-mail your design or your logo in electronic format (pdf, jpg,eps, ai, psd, gif, tiff). Then we will come back to you with a layout proposition which will permit you to see the final result. Only after your written confirmation we will proceed with the production. On the transfer sheet can be used 1 up to 4 colors and also gold and silver. Please refer to the following list for the colors available. Important: in case you would like to print a logo, it is necessary to specify the required magnet mould reference.

(1000L01,... see page 22)



Colours for exclusive transfers

Colours printed on chocolate are different then printed on paper





Natural Colours - Natuurlijke kleuren - Colorants naturels

The consumer demands quality and safety, meaning products made with natural ingredients: products perceived by the consumer as more healthy, coloured with alimentary substances derived exclusively from fruits, vegetables and other edible plants. Chemically derived alimentary food colourings are still allowed today, but the choice to use alimentary concentrates or extracts for food colouring is a choice in the quality of life.

Natural extracts for chocolate



Fruit and vegetable extracts and concentrates ready to give brilliance and natural colour to chocolate.

Instructions for use:

Shake well before use. Add a few drops of the product to the chocolate warmed to a temperature of 27° - 28° C until the desired intensity is reached. It is suggested not to exceed 5% of extract (max. 50 g of product to 1000 g of mass to be coloured) because when exceeding such limit the chocolate tends to thicken. The use of white chocolate is suggested.

The product may also be used with masses such as cream or butter cream, until reaching desired results. It is suggested not to exceed 5% of extract (max. 50g of product to 1000 g of mass to be coloured) because when exceeding such limit the product alters the base characteristics.

Standard content 100 gr, 1 kg

Bigger quantity 0,5 - 20 kg: upon request

Content: 100 gr



NAT24555D

Red

NAT24555B

Pink

NAT24555E

Yellow

NAT24555C

Blue

NAT24555L

Green

NAT24555Q

Orange

Content: 1 kg

NAT24555D1kg
Red

NAT24555B1kg
Pink

NAT24555E1kg
Yellow

NAT24555C1kg
Blue

NAT24555L1kg
Green

NAT24555Q1kg
Orange

Cocoa butter with natural extracts

Cocoa butter enriched with the natural characteristics of fruit and vegetable extracts and concentrates to decorate and garnish confectionery decorations in chocolate.

Instructions for use:

Remove the plastic cover. Melt the product in a double boiler to a temperature of 30° C. It is possible to melt the product in the microwave (at 800 W ± 1 minute) being careful to partially melt the product and then mix until complete melting (30° C). Do not use the product at excessively high temperatures.

Brush the product on the surface (alimentary pvc or polycarbonate moulds) and then pour the warm chocolate (27° - 28° C).

Alternatively you can spray the cacao butter by using the spraying gun, see page 19.

Standard content 80 gr

Bigger quantity 0,5 - 20 kg: upon request

Content: 80 gr



NAT24556B

Pink

NAT24556E

Yellow

NAT24556C

Blue

NAT24556L

Green

NAT24556Q

Orange



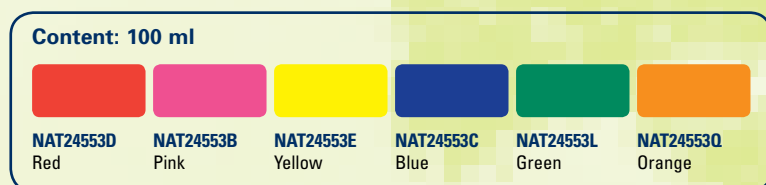
Natural spray extract

Fruit and vegetable extracts and concentrates ready to give brilliance and natural colour to confectionery decorations, thanks to ready-to-use spray bottle packaging.

Instructions for use:

Shake well before use. Spray the product at a distance of approximately 200 mm, from the foodstuffs you wish to decorate (wafer, cream, or sugar paste). Repeat the operation until obtaining desired results. When using the red vegetable extracts, slight colour differences may result when using vegetable or animal based creams. It is suggested, therefore, to allow the product to completely dry before evaluating the results.

Standard content 100ml



Natural extract for Airbrush

Fruit and vegetable extracts ready to give brilliance and natural colour to confectionery decorations, particularly suitable for superficial airbrushing techniques.

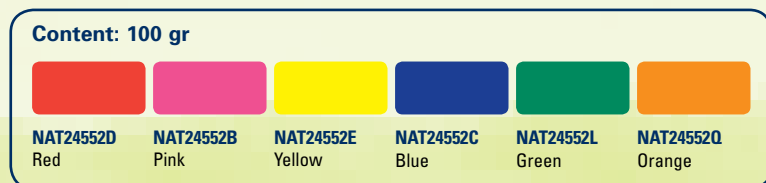
Instructions for use:

Shake well before use. Pour some of the product in the airbrush and spray on the foodstuffs you wish to decorate (wafer, cream, or sugar paste) until obtaining desired results.

When using the red vegetable extracts, slight colour differences may result when using vegetable or animal based creams. It is suggested, therefore, to allow the product to dry completely before evaluating the results. After use, rinse the airbrush thoroughly with water.

Standard content 100 gr

Bigger quantity 0,5 - 20 kg: upon request



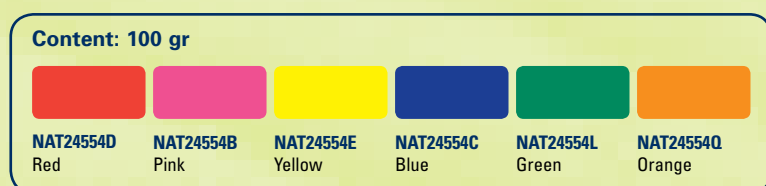
Jelly with natural extracts

Gelatine enriched with natural characteristics of concentrated fruit and vegetable extracts to decorate and garnish confectionery decorations.

Instructions for use

Carefully mix the jelly in the jar before use. Spread the gelatine on the foodstuff to be decorated or garnished (cream, butter cream, spongecake) or use with a sac-a-poche to decorate as you wish.

Standard content 900 gr





Standard Colours - Standaardkleuren - Colorants standard

Powder Standard

Powder food colouring for the decoration of food, in particular of greasy food, confectionery and fine bakery.

Store in a cool, dry place.

The powder can be used for various purposes. Make sure you add small proportions. You can add it directly to the mixture of your dough, or apply with a brush to the surface that needs decorating.

Use soft and dry brush, see page 39. You can also mix these powders with white chocolate. If you do so, add in moderation, since these colorants are very strong. You can use this for colouring your hollow figure moulds.

Standard content 25gr

Bigger quantity 0,5 - 20 kg: upon request

Use: Add directly the powder to the product to be coloured or apply with a brush to the surface to be decorated.

Mix these colors with white chocolate & use them for coloring your moulds for hollow figures.

Content: 25gr



Powder Pearl

Product for the decoration of food, in particular confectionery and fine bakery. Store in a cool and dry place.

This powder can be used for the same purposes as the standard powder, the only difference being the final product. These powders result in a metallic look. Unlike the standard powder, these powders can also be used for your pralines. You can brush the powder with a soft and dry brush, see page 39, in to the mould or mix it with cacao butter and spray with the spraying gun see page 19.

Standard content 25gr

Bigger quantity 0,5 - 20 kg: upon request

Use: these colors can be applied in 2 different ways:

- Brushed in the mould
- Mixed with cocoa butter and sprayed with compressor/airbrush



Content: 25gr



Spray

These colors should only be applied on the chocolate after emptying the mould.

Store in a dry and cool place.

Perfect for decoration pieces, sugar-based products and almond pastry. Please make sure that your product to colour is not too cold or too dry. Shake well before use. Apply a homogeneous layer of the spray on the surface from a distance of about 20 0 mm. The intensity of the colour you can determine yourself by spraying different layers, paying attention to implement short pauses to avoid dripping.

After every use wash the spraying head with hot water.

This spray is available in standard and pearl.

Use: Spray a homogeneous layer of product on the surface to be treated from a distance of about 20 0 mm

Standard

Content: 100ml



COL2551
pink

COL2552
yellow

COL2554
sky blue

COL2555
green

COL2558
orange

COL2560
red

Pearl

Content: 100ml



COL2002
gold

COL2004
silver

COL2005
bronze

COL2006
copper

COL2007
ruby

COL2008
cobalt

COL2009
aquamarine



Material



Airbrush

Food colouring for use with airbrush. Intended for the decoration of food. Store in a dry place under room temperature.

Best to use with the S1303 see page 50. Make sure the spray gun is clean and perfectly dry. This is very important for a nice and even division of the colour. Hold the spray gun at a 200 mm distance to avoid dripping. You can choose the intensity of the colour by spraying multiple layers, but if you do, implement short pauses to avoid dripping.

Highly recommended for marzipan, cream-based fine bakery products, sugar paste, wafers and cakes.

Two ranges available: standard and pearl.

Standard content: 100 gr

Bigger quantity : upon request

Use: Spray the surface to be decorated with airbrush.



Standard

Content: 100gr



COL3550
lemon yellow



COL3551
bright pink



COL3552
egg yellow



COL3553
bright red



COL3554
sky blue



COL3555
bright green



COL3556
chocolate brown



COL3557
black



COL3558
orange



COL3559
bright violet



COL3561
pistachio green



COL3562
white



COL3566
blue

Pearl

Content: 100gr



COL3002
gold



COL3004
silver



COL3050
lemon yellow



COL3051
bright pink



COL3052
egg yellow



COL3053
bright red



COL3054
sky blue



COL3055
bright green



COL3056
chocolate brown



COL3057
black



COL3058
orange



COL3059
bright violet



COL3060
strawberry red



COL3061
pistachio green

Velvet

Cacao butter spray for colouring most of your pastries. Perfect for the decoration of semi-freddo, ice-creams and mousse, but also chocolate pieces.

Store in a dry and cool place.

Creates a smooth velvet look. Shake well before use. Make sure that your pastry/piece is not too cold. Please take note that an even and nice color can only be obtained by covering the pastry/piece with several thin layers. Keep the spray at a distance of about 200 mm.

This product will add an extra dimension to your decorations, thanks to the velvet effect and delicate nuances.

After every use wash the spraying head with hot water.

Use: Spray a homogeneous layer of product on the cold surface to be treated from a distance of about 20-250 mm.

Content: 400ml



Special Sprays

Cool spray

COL4003

Ideal product for the instantaneous cooling of sugar-based products and chocolate. Perfect to facilitate your work for chocolate pieces.

Keep the spray fairly close to your liquid chocolate or sugar for instant solidification. Avoid contact with eyes or fingers.

Shiny Spray

COL4002

Ideal product for adding extra shine to your products and preserving them from oxidation.

Ideal for all your chocolate/sugar/marzipan pieces.

Keep the spray at a distance of about 200 mm and make sure your entire piece is covered to avoid cracking the layer.

Note that one layer of spray is enough.

Cacao Spray

COL4001

Ideal product for adding a thin layer of cocoa butter on the surface of all your marzipan figurines. Intended to prevent dehydration.

Keep the spray at distance of about 200 mm and make sure your entire piece is covered to avoid cracking the layer. More layers can be applied if desired, but remember to implement short pauses between spraying to avoid dripping.

Content: 400ml



Trolley - Karretje - Chariot



M1230

Storage trolley for moulds
(20 plates per trolley)
850 x 490 x 1550 mm

Stainless steel
Max. 200 kg charge

M1231

Alu plate 835 x 420 x 20 mm



M1243

Trolley for grilles
(15 grilles per trolley)
640 x 500 x 1700 mm

M1244

Grilles 400 x 600 x 5 mm

Device Guitar Cutter - Snijapparaat - Trancheuse



M1050

Device with 4 frames
15 / 22.5 / 30 / 37.5 mm
Included: M1057 and M1059

M1051

Device without frames
7.5 mm
Included: M1057 and M1059

M1060

Device without frames
5 mm
Included: M1057 and M1059

Available Frames - Beschikbare Ramen - Guitares Disponibles

For M1051

M1052	frame	7,5 mm
M1053	frame	15 mm
M1054	frame	22,5 mm
M1055	frame	30 mm
M1056	frame	37,5 mm

For M1060

M1061	frame	5 mm
M1062	frame	10 mm
M1063	frame	15 mm
M1064	frame	20 mm
M1065	frame	25 mm
M1066	frame	30 mm

M1057

Inox plate 400 x 400 x 5 mm

M1068

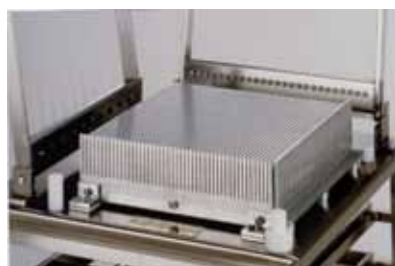
Trolley 650 x 500 x 810 mm

Device Double Guitar Cutter - Dubbel Snijapparaat - Trancheuse Double



M1077 Base for 7,5 x 15 mm (without frames)

M1078 Trolley



M1059

Spare parts

M1058

Inox wire +/- 66m 0,5mm



Device cutters - Snijapparaten - Trancheuses

With the new CW cutters the cutting of chocolate and pastry products make the production more simple, faster and especially more clean.

The cutter, thanks to its strong cutting power by chain transmission, is an ideal product able to cut all the products can not be cut with a classic device guitar. Is in fact ideal to cut: **soft nougat, almond paste (marzipan), jelly products, short crust pastry, wafer, French/Danish pastry, gianduia, ganaches, cold desserts, mignon pastry products and especially any kind of chocolate containing dried fruits... and any other hard pastry dough...**

Extremely easy and safe to use, all the parts in contact with food are st. steel made and can be removed to be washed in washing machine.

The frames available satisfy any kind of standard cutting size. Personalized frame sizes on request.

The cutting wire and the frames are extremely resistant and easy to change.

Both versions (semiautomatic and manual) are standard provided with one cutting head: 5mm or 7.5 mm. Then the frames need to be chosen in accord to the model.

Every cutter is provided with: one cutting head (5 or 7,5 mm), one extra wire, CD installation/maintenance/cleaning, user manual, wooden box.



M1920

Device cutter, model head 5mm

M1921

Device cutter, model head 7,5 mm

Cutting surface	400x400mm
Cutting power	800 Newton
Cutting speed	Digital control
Cutting sizes (frames)	10/15/20/22.5/25/30/35/37.5/40/ 45/50/52.5/55/60 mm
Control	Digital panel control
Power switch	230 V
Dimensions	900x500x350 mm
Weight	45kg
Noise factor	<60 dB
Material food contact	Inox Aisi 304



M1922

Device cutter, model head 5mm

M1923

Device cutter, model head 7,5 mm

Cutting surface	400x400mm
Cutting power	600 Newton
Cutting speed	Manual driving wheel
Cutting sizes (frames)	10/15/20/22.5/25/30/35/37.5/40/45/ 50/52.5/55/60 mm
Control	Manual driving wheel
Dimensions	900x500x350 mm
Weight	45kg
Material food contact	Inox Aisi 304



M1924	Frame Inox 10 mm	M1929	Frame Inox 30 mm
M1925	Frame Inox 15 mm	M1930	Frame Inox 35 mm
M1926	Frame Inox 20 mm	M1931	Frame Inox 37,5 mm
M1927	Frame Inox 22,5 mm	M1932	Frame Inox 40mm
M1928	Frame Inox 25 mm	M1934	Frame Inox 45 mm

M1935 Trolley for automatic cutter

Caramel Rulers - Aluminium latten - Règles à fondant



M1070
20 x 3 x 500 mm

M1073
20 x 10 x 500 mm

M1076
30 x 20 x 500 mm

M1071
20 x 5 x 500 mm

M1074
20 x 12 x 500 mm

M1072
20 x 8 x 500 mm

M1075
20 x 15 x 500 mm

Stainless Steel Frame - Inox kader - Cadre en acier inoxydable



M1081
375 x 375 x 10 mm

M1082
375 x 375 x 15 mm

M1084
375 x 375 x 25 mm

M1083
375 x 375 x 20 mm

M1085
375 x 375 x 30 mm

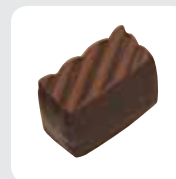


M1086
210 x 210 x 40 mm

Polycarbonate Frames - Set polycarbonaat kaders Set de cadres en polycarbonate



M1080
8 pieces
440 x 350 x 3 mm OUTSIDE
360 x 270 x 3 mm INSIDE



Pastry case - Patisserie kit - Malette pâtissier



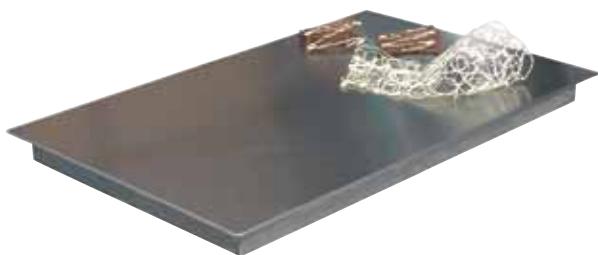
M1562

Pastry case – 25 utensils

1 dining knife 280 mm
1 turning knife 25 mm
1 sharpening steel 250 mm
1 stainless steel spatula 150 mm
1 stainless steel spatula 200 mm
1 curved stainless steel spatula 260 mm
1 paring knife
1 peeler
1 apple corer
1 triangular spatula 100 mm
1 stainless steel dough knife
1 rolling pin 420 mm
1 pastry brush 30 mm
1 chrome scissors 180 mm
1 Elvéa spatula 250 mm

1 Exoglass spatula 300 mm
1 stainless steel whisk 250 mm
1 pastry Wheel 5.50 mm
1 zester/denter
1 pastry crimper
1 pastry bag 300 mm
1 round tip
1 star tip
1 scraper
1 scraper
probe thermometer
empty case

Stainless steel plate for cooling - Koelplaat - Plaque de refroidissement



M1560

Principle: The stainless steel plate contains a eutectic liquid that freezes at -21°C. Tempered chocolate is applied with a cone, a pastry bag, a triangle or a spatula on the plate.

Chocolate undergoes heat shock when in contact with the plate. When the chocolate is detached, it can be shaped. Before using, the plate needs to be cooled into the refrigerator/blast-chiller.

Result: home-made meshes, nests, chips, twisted chocolate ribbons – very original to wrap around or decorate desserts and chocolates. You can even mix the colours when applying them on the plate.

Size: 600 x 400 mm



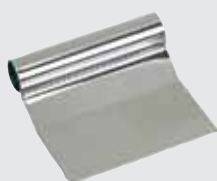
M1561

Chocolate scraper

Designed with 3 different sides for: grating chocolate on the Cool Decor plate, comb chocolate to make stripes in cookies. 1 smooth side, 1 side with small grooves, 1 side with large grooves

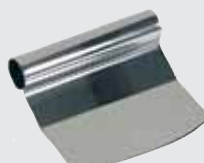
Size: 190 x 115 mm

Chocolate grater - Chokolade rasp - Râpe au chocolat



M1565

made in stainless steel
120x115 mm
thickness 0,8 mm
flat



M1566

made in stainless steel
120x110 mm
thickness 0,8 mm
oblique



Pastry Spatula - Paletmes Palette



M1180
180 mm

M1181
230 mm

M1182
250 mm



Pallet Knife - Steekmes - Palette



M1186
triangle
120 mm



M1187
triangle
150 mm

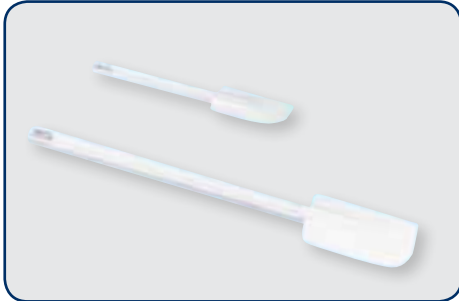


M1190
150 mm



M1191
200 mm

Spatula - Spatel - Spatule



M1183 420 mm

M1184 240 mm
Scraper: polystyrene
Handle: polystyrene



S1552 330 mm
Scraper: Rubber
Handle: polystyrene



S1556 285 mm
up to +300° C
silicone with metal handle



M1211 400 mm

Made of polycarbonate
Heat resistant up to 220°C



S1525 250 mm
S1550 500 mm

Made of polyamide/nylon, reinforced fibreglass
Heat resistant up to 220° C, hygienic

Whisk - Garden - Fouet



S1613 250 mm
M1113 300 mm
S1614 350 mm
S1615 450 mm

Black handle made of "exoglas"
wires stainless steel
heat resistant up to 220°C
water proof, easy handling
wire thickness 1,8 mm, 16 wires

Mixing bowl - Mengkom - Bassin



M1022A 2,5 Liter
M1022B 4,5 Liter
M1022C 6 Litre

Made of PP, natural white
break resistant
hygienic
stackable
usable also for micro-wave

Dough scraper - Deegschrapper - Râcloirs

10 pieces/package



M1192



227352
128 x 90 mm
asymmetrical
made of ABS, ivory



227356
151 x 102 mm
cream scraper
made of ABS, ivory



227360
112 x 78 mm
comb
made of ABS, ivory



227363
128 x 90 mm
bowl
made of ABS, ivory

Dipping Forks - Pralineervorken - Broches à tremper



M1101
2-prong
9mm



M1102
2-prong
13mm
with bridge



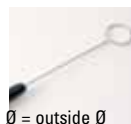
M1103
2-prong
13mm



M1104
3-prong



M1105
4-prong



Ø = outside Ø

M1106
Ø 18mm



M1109
oval



M1110
triangle



M1111
spiral

M1107
Ø 20mm

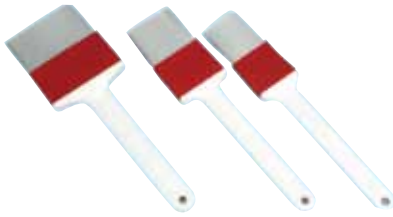
M1112
complete kit composed by 11 forks



Kit Dipping Forks Kit Pralineervorken Broches à tremper

M1563
set of 10 pieces: 1 fork each
round (Ø 14, 16, 18, 20 mm) triangle,
spiral and drop, 2-, 3-, 4-points
stainless steel and plastic handle
suitcase: plastic
240 x 195 x 45 mm

Pastry Brushes - Uitstrijkborstels - Pinceaux de cuisine



- S3360** 400 mm
- S3361** 600 mm
- S3362** 750 mm

Stick made of polyethylene, nylon bristles

Pastry bags - Spuitzakken - Poches



- S7524** 400 mm
- S7525** 460 mm
- S7526** 500 mm

heavy **nylon** fabric with special coating
food safe
welded seam
with welded hanger
without upper seam and without reinforced tip
useable several times
impermeable

Disposable Pastry bags - Wegwerp spuitzakken Poches jetable



The Blue pastry bags guarantee efficiency and optimal food safety.
Made for professionals use is HACCP certified. This innovative product is composed by 3 different layers:

1. Inner glossy layer assures fluency of the filling.
2. Strong layer in between provides strenght and endurance.
3. External layers provides strong grip.

- S1740** M: Size 460x260 mm
100 pcs per roll , thickness 75 micron

- S1755** L: Size 530x280 mm
100 pcs per roll , thickness 75 micron

- S1765** XL: Size 590x280 mm
100 pcs per roll , thickness 75 micron



Set of decorating tubes - Set spuitmondjes - Set de tubes



- S1926** 29 pieces small
height 30 mm
nickel-plated, with adapter
box made of plastic



- S1952** 55 pieces small
height 30 mm
nickel-plated, with adapter
box made of plastic



- S1936** 38 pieces big
height 50 mm
stainless steel, with adapter
box made of plastic

Cutters - Uitstekers - Découpoirs



M1136
Ø 25 mm



M1137
Ø 30 mm



M1138
30x22 mm



M1140
22x22 mm



M1142
31x20 mm



M1143
25x28 mm



M1144
19x34 mm



M1145
29x27 mm



M1146
33x20 mm



M11471
29x23 mm



M11472
25x20 mm



M11473
27x25 mm

Set of Pastry cutters - Set uitstekers - Set de découpoirs



M2004
round, plain



M2005
round, serrated

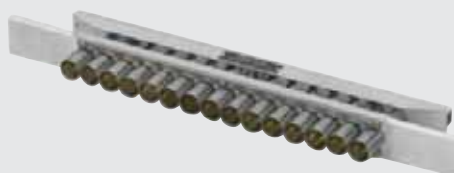
- Stainless steel
- Thickness: 0,4-0,5 mm
- Height: 30 mm
- Ø 30, 40, 50, 60, 70, 80, 90, 100, 110 mm

Königsberger cutter



M1153
combination: heart, round, flower

Hand Cutter - Rij Uitsteker - Découpoir



- **M1169** Ø 24 mm
- ◌ **M11692** Ø 24 mm
- **M11693** Ø 24 mm
- ♥ **M11694** Ø 24 mm

Stamps

M1154
"Magy Fleur"
Set of 17 stamps



M12770
"Magy Decor"
Set of 17 stamps

M12772
"Magy Relief"
Set of 17 stamps

Structured sheets - Reliëfvellen - Feuilles structurées



Every article is composed by 15 pcs of the same shape and is coming in 2 sizes:

SS001M: 360 x 340 mm

SS001L: 360 x 640 mm



SS001M
SS001L



SS002M
SS002 L



SS003M
SS003L



SS004M
SS004L



SS005M
SS005L



SS006M
SS006L



SS007M
SS007L



SS008M
SS008L



SS009M



SS010M
SS010L



SS011M
SS011L

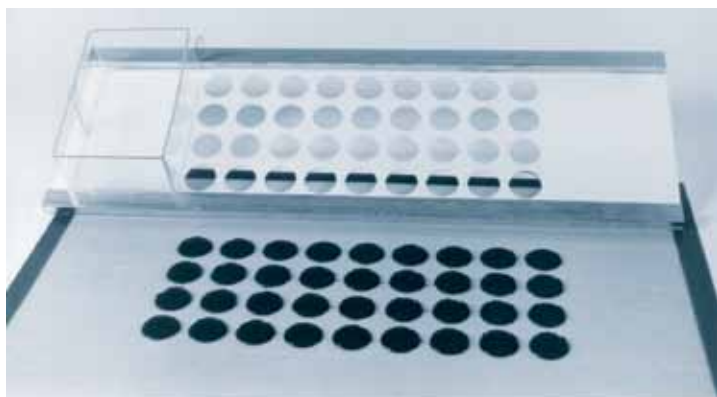


SS012M
SS012L



SS013M
SS013L

Chocolate Stencil - Sjabloon met rakel - Pochoir chocolat ± 200x570 mm



M1151

Device for stencil
Made of polycarbonate

M1148

Ø 25x2mm
Included M1151

M1148A

Ø 20x2mm
Included M1151

M1149

Ø 30x2mm
Included M1151

M1150

Ø 40x2mm
Included M1151

M1152

ovalx2mm
Included M1151

Rubber Mats - Rubbermatten - Chablons en caoutchouc



Rubber made
380 x 600 x 2 mm

M1155
Ø 26 x 2 mm

M1156
Ø 30 x 2 mm

M1157
Ø 50 x 2 mm

M1158
Ø 60 x 2 mm

M1159
Ø 26 x 3 mm

M1160
Ø 30 x 3 mm

M1161
Ø 50 x 3 mm

M1162
Ø 60 x 3 mm

M1163
Ø 26 x 5 mm

M1164
Ø 30 x 5 mm

M1165
Ø 50 x 5 mm

M1166
Ø 60 x 5 mm



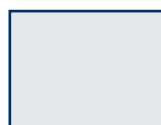
LS067
15 x 45 mm
stencil with 77 prints



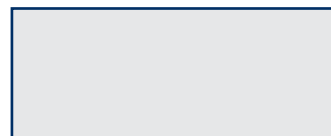
LS087
46 x 22 mm
stencil with 56 prints



LS082
48 x 29 mm
stencil with 42 prints



LS100
30 x 40 mm
stencil with 49 prints



LS076
35 x 83 mm
stencil with 24 prints



LS095
35 x 35 mm
stencil with 48 prints



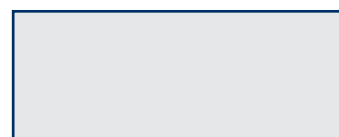
LS081
60 x 60 mm
stencil with 20 prints



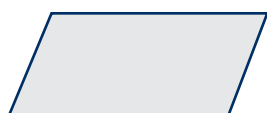
LS054
40 x 50 mm
stencil with 30 prints



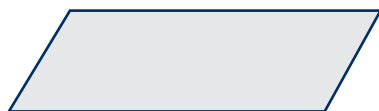
LS018
40 x 72 mm
stencil with 20 prints



LS013
125 x 55 mm
stencil with 10 prints



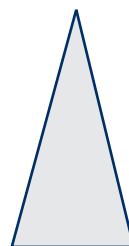
LS023
25 x 55 mm
stencil with 35 prints



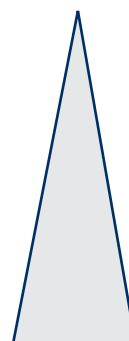
LS063
25 x 90 mm
stencil with 28 prints



m1010
65 x 80 mm



LS031
30 x 60 mm
stencil with 35 prints



LS068
30 x 80 mm
stencil with 36 prints

Food jelly for moulds - Gel voor vormencreatie Gel alimentaire pour le moulage

COL4005

Reusable jelly for making moulds. The food jelly allows you to create your own mould for chocolate!
If you have a model and you want to make it into chocolate this is what you need.



How to proceed:

1. Melt the jelly into the microwave till the product is completely liquid.
2. Grease your model with vegetable oil.
3. Put the model into a container.
4. Coat entirely the model with the jelly and wait till it is hardened.
5. Remove the model from the hardened jelly by using if necessary a cutter.
6. Close again the mould obtained with an elastic (rubber band) , then pour the chocolate and wait till it is hardened.
7. Carefully remove the chocolate model, and then proceed with final decoration.

Once you produced your mould the jelly is reusable again, if you indeed prefer to preserve your mould, wrap it with plastic film without air and far away from humidity and warm/heating sources.

Chocolate curls shaver - Chokolade decoratie Râpe pour copeaux de décor

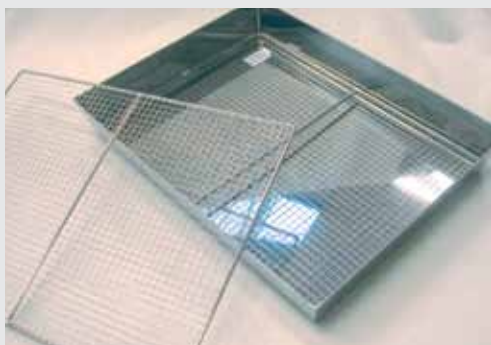


M1567
St. steel chocolate shaver curve
handle 250 mm



M1568
St. steel chocolate shaver square
handle 250 mm

Candying Tray & grid - Kandizeerbak & grill - Candisoire & grille



M1090
Candying tray
400 x 300 x 60 mm

M1091
Candying grid
290 x 390 mm

M1092
Candying grid
275 x 375 mm

Coating Grill - Doorhaalgrill - Grille à tremper



M1095
Coating grid
Ø 190 mm

M1096
Coating grid
250 x 150 mm

M1097
Coating grid
350 x 150 mm

Caramel cutter - Karamel snijrol - Rouleaux à bonbons



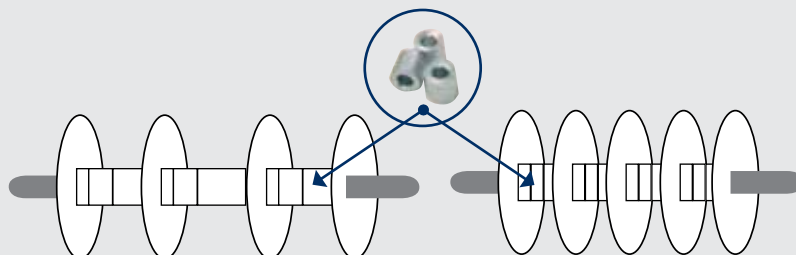
M1232
600 mm
16 knives (adjustable)
alu/stainless steel
inserts of 5, 10 and 15 mm



M1233
380 mm
16 knives (adjustable)
alu/stainless steel
inserts of 5 and 15 mm



M1218
21 blades



Remark: Easily to change the distance between the different knives



Gold leaf machine with roll - Apparaat met goudrol - Appareil avec rouleau en or



M1195

Gold leaf machine with roll

M1196

Gold roll

M1197

Gold leaf machine without roll

Flakes - Vlokken - Éclats



M1193-G

Gold 22 Carat flakes 1 gram

M1194-G

Gold 22 Carat powder 1 gram



M1193-S

Silver flakes 1 gram

M1194-S

Silver powder 1 gram

Leaves - Bladeren - Feuilles



M1198 Gold

Gold Leaves 22 Carat
25 sheets
80 x 80 mm

M1199 Silver

Silver Leaves
25 sheets
80 x 80 mm


Transfer sheets



M1198T

Goldtransfers 22 Carat
25 sheets
80 x 80 mm

Packaging material - Verpakkingsmateriaal - Emballages



VAAUB	aubergine	VAGRIJS	grey
VABL	blue	VALBL	light blue
VAGE	yellow	VAOR	orange
VAGO	gold	VARO	red
VAGR	green	VAROOS	pink

Aluminium sheets / 500gr
± 80x80mm
Special size on request



VC0101	cups gold / 1250 pcs
VC0102	cups red / 1250 pcs
VC0103	cups blue / 1250 pcs
VC0104	cups green / 1250 pcs
VC0105	hexagon gold / 1300 pcs
VC0106	corns gold / 1000 pcs

Alumium cups



VC0106E
Polycarbonate frame for cups



VV0101 Flower stalks / 100pcs



CW1550
Mould for rose



M1205
Paper sticks per 500 pcs


M1206
Paper sticks per 2000 pcs

M1207
Paper sticks per 14000 pcs



2000L01 page 38

Paper cockshaferfeet per 50 pcs



M1220 40 mm	M1224 77 mm	M1228 155 mm
M1221 50 mm	M1225 96 mm	M1229 190 mm
M1222 60 mm	M1226 115 mm	
M1223 62 mm	M1227 130 mm	

Material

Paper roll for enrobing - Papier voor Glaceerband - Papier d'enrobage



VP0101 160 mm
VP0102 180 mm
VP0103 200 mm
VP0104 240 mm
VP0105 280 mm
VP0106 300 mm

Product sold per kg

Boxes for pralines - Verpakkingen voor pralines - Ballotins



Ballotin natural

SIL9026 natural 2pcs / 50pcs
SIL9027 natural 250gr / 25pcs
SIL9028 natural 500gr / 25pcs
SIL9029 natural 1 Kg / 25pcs

Alumium goldsheets / 2000pcs

SIL9038 for boxes 250gr

SIL9039 for boxes 500gr

SIL9040 for boxes 1 Kg



Ballotin white

SIL9030 white 2 pcs / 50pcs
SIL9031 white 250gr / 25pcs
SIL9032 white 500gr / 25pcs
SIL9033 white 1 Kg / 25pcs



Ballotin gold

SIL9034 gold 2 pcs / 50pcs
SIL9035 gold 250gr / 25pcs
SIL9036 gold 500gr / 25pcs
SIL9037 gold 1 Kg / 25pcs

Magnet mould references recommended:
 1000L01, 1000L04, 1000L10 and 1000L13

Bottom in PS (made in polystyrene) gold colored 350 micron
 Cover in PET (made in polyethylene) transparent 350 micron



VDL002



VDL003

VDL001
 2x2
 Box + cover 4 pralines
 500 pieces

VDL003
 1x2
 Box + cover 2 pralines
 1000 pieces

VDL005
 2x3
 Box + cover 6 pralines
 500 pieces



VDL007
 3x4
 Box + cover 12 pralines
 250 pieces

VDL004

VDL002
 1x1
 Box + cover 1 praline
 1000 pieces

VDL004
 1x3
 Box + cover 3 pralines
 1000 pieces

VDL006
 2x4
 Box + cover 8 pralines
 500 pieces

Boxes for business cards pralines

Magnet mould reference 1000L16



VDL008
 1x1
 Box + cover 1 praline
 1000 pieces

Presentation trays - Displays schotels - Plateaux pour présentation



Size 170x170mm
SIL9022 Black tray
SIL9023 Silver tray
SIL9024 Champagne tray



Size: 230x170mm
SIL9041 Black tray
SIL9042 Silver tray
SIL9043 Champagne tray



Size: 170x170mm
SIL9045 Transparant

Size: 500x100mm
SIL9046 Black tray
SIL9047 Silver tray
SIL9048 Champagne tray



Other sizes on request



Interlayer for presentation trays

SIL9025
 160x160mm

SIL9044
 230x160mm

Cotton gloves - Katoen handschoenen - Gants en cotton



SIL9019 Gloves small / 10pcs
SIL9020 Gloves medium / 10pcs
SIL9021 Gloves large / 10pcs

Cleaning product for moulds - Wasproduct voor vormen - Produit d'entretien



M1569
 Cleaning fluid for moulds
 5 Liter

M1570
 Sparkling aid for moulds
 5 Liter

Ask for our cleaning/maintenance mould procedure

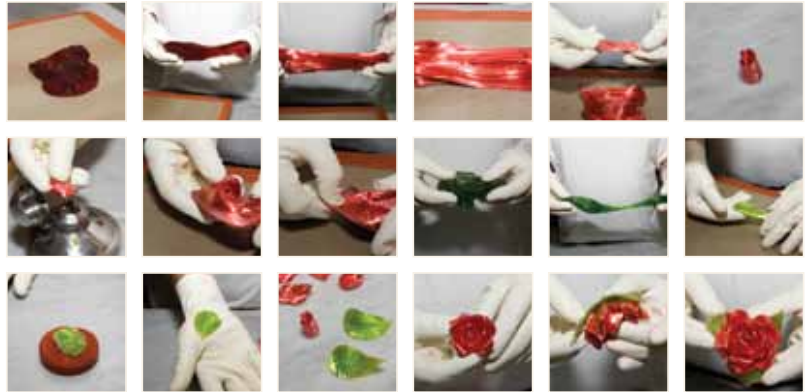
Sugar Kit - Suikerset - Set à sucre



MSUGARK



The SUGAR KIT it is a complete set of articles to start playing with sugar. You can become a sugar artist by using all the items of the kit: the lamp, the pump, the scissors, the fire lamp, the sugar thermometer, one silicon mold for flower, the latex gloves, 3kg of isomalt, 200 gr of silicon gel, 5 mix colours for sugar, the stainless steel working table.



Professional equipment for sugar Professioneel materiaal voor suiker Matériel professionnel pour sucre



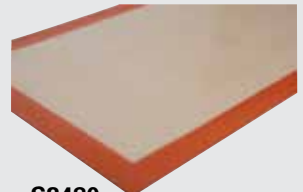
SU007
Hot blower



SU008
Spirit lamp



SU033
Latex gloves
1 set



S2480
Silicon mat
300x400 mm



SU031 Sugar pump
SU032 Double sugar pump



SU0001
Isomalt, 1 kg



SU022
Torch



SU030
Lamp



M1172
Refractometer
Double scale: 0- 50°
50-80°



M1173
Sugar thermometer



M1154
"Magy Fleur"
Set of 17 stamps

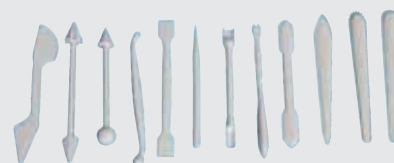
M12772
"Magy Relief"
Set of 17 stamps

M12770
"Magy Decor"
Set of 17 stamps

Professional equipment for marzipan Professioneel materiaal voor marsepein Matériel professionnel pour le pâte d'amandes



M1279
Press for Marzipan moulds



MAM1001 Kit composed by 12 different sticks



MAD2844
Apple leave
50 mm
100 pcs



MAD2864
Pear leave
100 pcs



MAD00834
Strawberry leaves
720 pcs



MAD00839
Carrot steel
288 pcs



MAD00297
Broom
105 mm
100 pcs



S1304
Professional airbrush
Nozzle Ø 0,2 mm
Fluid cup capacity: 0,5 cc



S1305
Professional compressor for airbrush
Manual pressure control. 6 bar (86 PSI)
Oil Less



Colours: see pag. 28 or 32

Airbrush Kit complete
S1303: S1304+S1305

Marzipan moulds



MAP2002
40 gr



MAP2004
2 à 20 gr



MAP2103
2 à 20 gr



MAP2010
45 gr



MAP2012
45gr



MAP2014
2 à 15 gr



MAP2016
40 gr

More models available: Ask for our marzipan mould catalogue

Chocolate library - Chocolade bibliotheek - Librairie de chocolat

"Belgian Chocolates" by Roger Geerts - The book



Roger Geerts has been a very known teacher in chocolate for already more than 35 years.

The book is edited by Chocolate World and translated in 4 languages:

Dutch, English, French and German

It explains about how to make chocolates, and describes in a very detailed way more than 200 recipes.

BO001
Belgische pralines
Dutch language

BO003
Belgische Pralinen
German language

BO002
Pralines Belges
French language

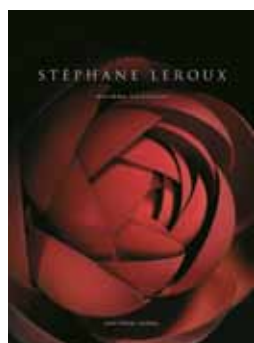
BO004
Belgian Chocolates
English language

"Belgian Chocolates" by Roger Geerts - The DVD



The DVD is in 11 languages: Dutch, English, French, German, Italian, Spanish, Portuguese, Russian, Chinese, Japanese and Arab. Roger Geerts explains how to prepare 11 kinds of chocolates, starting with the basic ingredients up to decorating chocolates. Furthermore, he reveals quite a few tricks for moulding chocolates and he shows you how to create the perfect enrobed chocolates.

DVD01 PAL-version
DVD02 NTSC-version



The 2-book set
Volume1: Matière chocolat: 144 pages (245x336 mm)
an art book with ±95 pictures

Volume2: Design techniques for chocolate: 416 pages (168x230 mm)
± 1200 illustrations
This laboratory or workshop guide provides more than 40 original techniques from Stéphane Leroux, explained step-by-step using a combination of text and illustrations.

BO012 English
BO013 Spanish
BO011 French
BO014 Japanese
BO010 Dutch

Lotus flower
10 pcs thermoformed sheets/model
T2436 T2636
T2536 T2736



Peppers, garlic, guacamole, wasabi, chicken, oysters, tequila... Despite their unexpected and somewhat odd combination with pralines - the famous "Belgian" chocolate - these ingredients feature among the assortment of flavours offered by Bruges chocolate maker Dominique Persoone.

BO015
Cacao - De Chocoladeroute
Dutch

BO017
Cacao - The roots of chocolate
English

BO016
Cacao - Les racines du chocolat
French

BO018
Cacao - Las raíces del chocolate
Spanish



SIL9508

Perfekte pralines
Dutch

SIL9508E

Fine Chocolates, great experience
English

SIL9508F

Petits Chocolats, grande expérience
French

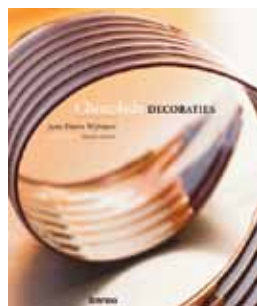


SIL9515

Chocolade zonder grenzen
Dutch

SIL9515F

Chocolat sans frontières
French



NIB116

Décorations en Chocolat
French

NIB117

Chocolade Decoraties
Dutch

NIB118

Chocolate Decorations
English



NIB233

Perfekte Pralines 2

NIB234

Petits Chocolats 2



NIB231

De Chocolade Codex
René Goossens
Dutch



BO024

Eclats
Pierre Marcolini
(Dutch-French-English)



BO020

Paco Torreblanca 1
Paco Torreblanca
(English-Spanish)



BO021

Paco Torreblanca 2
Paco Torreblanca
(English-Spanish)



BO022

Sugarworks - Paco Torreblanca
(English-Spanish)



BO025

SIETE
Seven masters of modern
Spanish pâtisserie
P. Torreblanca, O. Balaguer, J. Pujol,
R. Morató,
C. Mampel, M. Sierra,
J. Torreblanca
English/Spanish

Books



BO023
Chocolates - Ramon Morató
(English-Spanish)



SIL9501
Chocolats et Confiserie - Tome I
2 languages combined
(French-English)



SIL9502
Chocolats et Confiserie Tome II
2 languages combined
(French-English)



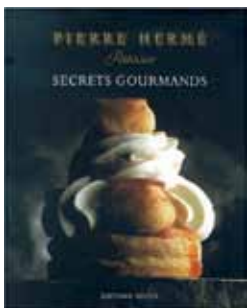
NIB228
Chocolates & confections
English



NIB104
La Pâtisserie - «Ecole Lenôtre»
2 languages combined
(French-English)



NIB253
Un amour de macaron
Stéphane Glacier
French



NIB236
Secrets Gourmands
Pierre Hermé
French



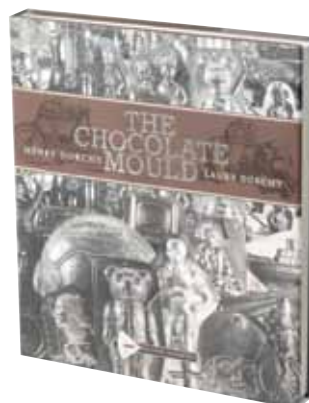
NIB237
Mes desserts préférés
Pierre Hermé
French



NIB238
PH10
Pierre Hermé
French
'extra print soon available'



NIB252
Macaron - Pierre Hermé
French



BOOK 'THE CHOCOLATE MOULD'
Book giving the history of the chocolate mould
BO009

Boek 'de chocoladevorm'
Boek over de geschiedenis van de chocoladevorm
BO007

Livre 'le moule à chocolat'
Livre sur l'histoire du moule à chocolat
BO008

02004.....	41	COL2002	31	L14000.....	25	M1003	10	M1075	36
02005.....	41	COL2004	31	L14001.....	25	M1004	11	M1076	36
227352.....	39	COL2005	31	L154001.....	25	M1006	11	M1080	36
227356.....	39	COL2006	31	L17000.....	25	M1006	11	M1081	36
227360.....	39	COL2007	31	L17002.....	25	M1006/I	11	M1082	36
227363.....	39	COL2008	31	L223000.....	25	M1007	11	M1083	36
1000L01.....	22	COL2009	31	L240000.....	25	M1007/I	11	M1084	36
1000L02.....	22	COL2551	31	L292005.....	25	M1008	11	M1085	36
1000L03.....	22	COL2552	31	L30002.....	25	M1008/I	11	M1086	36
1000L04.....	22	COL2554	31	L30003.....	25	M1009	11	M1088-G.....	20
1000L05.....	22	COL2555	31	L3003.....	25	M1009/I	11	M1088-S.....	20
1000L06.....	22	COL2558	31	L30700M	25	M1010	10	M1088-W.....	20
1000L07.....	22	COL2560	31	L3859.....	25	M1010	11	M1089-G.....	20
1000L08.....	22	COL2651	33	L4065.....	25	M1011	11	M1089-S.....	20
1000L09.....	22	COL2652	33	L50000.....	25	M1012	10	M1089-W.....	20
1000L10.....	22	COL2654	33	L601902.....	26	M1013	10	M1090	45
1000L11.....	22	COL2655	33	L601202.....	26	M1015	10	M1091	45
1000L13.....	22	COL2658	33	L602302.....	26	M1015	11	M1092	45
1000L15.....	23	COL2660	33	L603323.....	26	M1016	11	M1095	45
1000L16.....	23	COL2662	33	L605336.....	26	M1017	10	M1096	45
1000L17.....	23	COL2664	33	L606923.....	26	M1018	10	M1097	45
1000L18.....	23	COL2665	33	L6074G8.....	26	M1019	13	M1100	17
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2000L03.....	23	COL3050	32	L6089GS.....	26	M1022C.....	39	M1103	39
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ART3001.....	22	COL3052	32	L609224D.....	26	M1031	12	M1105	39
ART401.....	24	COL3053	32	L6102B2D.....	26	M1032	12	M1106	39
ART402.....	24	COL3054	32	L6102D37.....	26	M1033	12	M1107	39
ART403.....	24	COL3055	32	L610602.....	26	M1034	12	M1109	39
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BO002.....	52	COL3057	32	L61091DX.....	26	M1036	12	M1111	39
BO003.....	52	COL3058	32	L6128F0.....	26	M1039	17	M1112	39
BO004.....	52	COL3059	32	L6158S3.....	26	M1040	17	M1113	39
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BO011.....	52	COL3061	32	L6160GD2.....	26	M1042	12	M1130B.....	19
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BO014.....	52	COL3552	32	L6171D3.....	26	M1045	18	M1138	41
BO015.....	52	COL3553	32	L6175DAK03.....	26	M1046	12	M1140	41
BO016.....	52	COL3554	32	L6184TV3.....	26	M1047	12	M1142	41
BO017.....	52	COL3555	32	L6236PVAK.....	26	M1049	18	M1143	41
BO018.....	52	COL3556	32	L6240TD.....	26	M1050	34	M1144	41
BO020.....	53	COL3557	32	L62527A3.....	26	M1051	34	M1145	41
BO021.....	53	COL3558	32	L809300.....	25	M1052	34	M1146	41
BO022.....	53	COL3559	32	L91000.....	25	M1053	34	M11471	41
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Lange Elzenstraat 123

2018 Antwerpen

Belgium

Tel: +32 (0)3 216 44 27

Tel: +32 (0)3 237 12 11

Fax: +32 (0)3 216 98 33

